



STARTERS

JUMBO SHRIMP COCKTAIL 21 | 21.70
 LITTLENECK CLAMS ½ dozen 11 | 11.39 | dozen 22 | 22.77
 BLUE POINT OYSTERS ½ dozen 19 | 19.67 dozen 38 | 39.33
 AHI TUNA POKE 22 | 22.77
 Avocado, jalapeño, cucumber, wakame, cucumber wasabi, potato wafer
 COCONUT SHRIMP 22 | 22.77
 Apricot sweet Thai chili dip, lime wedge
 BAKED CLAMS OREGANATA 21 | 21.70
 Lemon white wine garlic sauce
 MARYLAND CRABCAKES 21 | 21.70
 Pan-seared, black bean, grilled corn salsa, remoulade sauce

FRIED CALAMARI 22 | 22.77
 Marinara | Fra diavolo | Buffalo | Sweet Thai chili
 CHICKEN WINGS 17 | 17.60
 Hot | Medium | Mild | BBQ | Teriyaki | Garlic parmesan
 LOBSTER MAC N' CHEESE 26 | 26.91
 Three cheese blend, buttery crumbs, white truffle essence
 BURRATA PROSCIUTTO DI PARMA 21 | 21.70
 Balsamic glaze, cherry tomatoes, roasted red peppers, xvoo
 PRINCE EDWARD ISLAND MUSSELS 25 | 25.88
 Marinara | Fra diavolo | White wine garlic
 OCTOPUS CIVECHE 25 | 25.88
Chilled, lime vinegar marinade, jalapeño, tomato, cilantro, avocado, cucumber, red onion

SOUPS & SALADS

CAESAR 16 16.56 Romaine lettuce, garlic croutons, shaved parmesan cheese	ROAST BEET & FENNEL 18 18.63 Baby greens, caramelized walnuts, oranges, goat cheese, champagne vinaigrette	THE WEDGE 18 18.63 Red onion, grape tomato, gorgonzola, bacon & bleu cheese dressing	AVOCADO 18 18.63 Baby greens, avocado, Bermuda onions, roasted peppers, red wine vinaigrette
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Add to any salad: grilled chicken 9 | 9.32 | grilled shrimp 15 | 15.53 | grilled salmon 16 | 16.56
 sesame crusted seared yellowfin 19 | 19.67 | lobster salad 33 | 34.16

FRENCH ONION SOUP Bowl 11 11.39 Melted mozzarella, garlic crostini and gruyere cheese	SEAFOOD CHOWDER Bowl 12 12.42 Shrimp, crab, clams, bacon, carrots, celery, onion & potato
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ENTREES

Substitute: sweet potato fries | truffle fries | garden salad | caesar salad +2.50 | +2.59

LOBSTER ROLL 38 | 39.33 WARM LOBSTER MEAT 40 | 41.40
 Chilled baby greens, butter toasted brioche roll

SESAME-CRUSTED YELLOWFIN TUNA 39 | 40.37

Chilled soba noodle salad, cucumber wasabi, Thai chili, sushi sauce, pickled ginger, seaweed salad

8oz BROILED BRAZILIAN LOBSTER TAIL | TWIN TAILS M | P
 Corn on the cob, fries, drawn butter & lemon wedge

BLACKENED MAHI MAHI 38 | 39.33

Coconut rice, julienne vegetables, mango salsa, thai chili, chili-lemon drizzle

PAN SEARED MONTAUK CODFISH OREGANATA 39 | 40.37

Saffron rice, julienne vegetables, lemon butter garlic white wine

FRUTTI DI MARE 39 | 40.37

Marinara | Fra diavolo | White wine garlic
 Clams, mussels, shrimp, calamari, over linguine

FISH & CHIPS 25 | 25.88 | JACK'S FRIED SHRIMP & CHIPS 30 | 31.05

Tartar sauce & lemon

PAN SEARED ATLANTIC SALMON 38 | 39.33

Honey chipotle glaze, saffron rice, julienne vegetables

FISH TACOS (GRILLED OR FRIED) 25 | 25.88

Codfish, greens, black bean corn salsa, sriracha mayo

8 oz FILET MIGNON 55 | 56.93 | 14 oz NY STRIP STEAK 52 | 53.82

Mashed potatoes, sautéed broccoli, merlot wine demi glaze

CHICKEN MILANAISE 29 | 30.02

Fried cutlet, baby greens, shaved parmesan, red onion, plump tomatoes, balsamic glaze

BURGER BEEF | VEGGIE | TURKEY 19 | 19.67

Add: cheddar, provolone, mozzarella, gruyere, American, wild mushrooms, caramelized onions +1.50 | +1.55

Add: bacon, avocado, fried egg +2.50 | +2.59

Large Sides : +8 | + 8.28 Sautéed Mushrooms & Onions | Grilled Asparagus | Fries | Steamed Broccoli | Mashed Potato |
 Julienne Vegetables | Coleslaw | Sweet Potato Fries 9 | 9.32 | Truffle Fries 9 | 9.32



Ask Your Server
 About Our Daily Food
 & Drink Specials